The Villager

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WHAT IS THANKSGIVING?

To a patient who has been bedfast it is the realization of a dream to be "up and around."

To a soldier it is the joy of being home, safe and sound.

To parents it is the feeling of completeness when the whole family is together again.

To overworked students it is the breather afforded by a couple of days off.

To the lonely it is a visit from someone who cares.

What is Thanksgiving to the average American?

Perhaps Will Carleton has understood us far better than we would wish. He said,

"Thanksgiving Day, I fear,
To one the solemn truth must touch,
Is celebrated, not so much
To thank the Lord for blessings o'er,
As for the sake of getting more!"

Lydia Maria Child captures the childishness of old and young alike in these words,

"Over the river and through the wood,
Now Grandmother's cap I spy!
Hurrah for the fun!
Is the pudding done?
Hurrah for the pumpkin pie!"

No one would deny the appropriateness of a healthy appetite, nor the "hunger" for the fun and fellowship of family or friends. Should this, however, exhaust our consciousness of Thanksgiving?

The thankful man is he who has the ability to see the bright side of things. It is so much more comfortable and rational to see what we have for which to be thankful - and to rejoice accordingly, than to have our vision forever filled with our lacks and needs.

Let us strive to possess this kind of sight! Let us join with Jane Crewdson who, in a stanza called "Gratitude", said:

"O Thou, whose bounty fills my cup
With every blessing meet!
I give Thee thanks for every drop --
The bitter and the sweet.
I praise Thee for the desert road,
And for the riverside;
For all Thy goodness hath bestowed,
And all Thy grace denied."

Grenville A. Dawn.

24 November, 10 A.M., Thanksgiving Day Service
At the Church.

--- Why We Celebrate Thanksgiving Day ---

The Pilgrims had been in the New World almost a year. The springtime sowing had been done and all summer the fields had been tended with great anxiety, as all knew that their survival depended upon the coming harvest. The crops came to a richness of fruition beyond all expectation, and late one day in the fall, Governor Bradford sent four men into the forests to shoot wild birds. "We will hold a harvest feast of Thanksgiving", he said, and he invited the Indians who had been friendly to the strangers to rejoice with them. The Indians came bearing gifts of venison, and the harvest feast lasted three days.

This was the first Thanksgiving Day celebrated in the U. S. and as new colonies settled the land, the custom of a yearly Thanksgiving spread throughout the country.

General Washington perfectly expressed the spirit of the day in his Thanksgiving Proclamation of 1789:
"Whereas it is the duty of all nations to acknowledge the Providence of Almighty God, to obey His will, to be grateful for His benefits, and humbly to implore his protection, aid and favors.....Now, therefore, I do recommend and assign Thursday, the 26th of November next, to be devoted by the people of these States, to the service of that Great and Glorious Being, who is the Beneficent Author of all the good that was, that is, or that will be; That we may then all unite in rendering unto Him our sincere and humble thanks for His kind care and protection of the people of this country, and for all the great and various favors which He has been pleased to confer upon us."

This year as is the practice, the President of the U. S. issued a Proclamation which was sent to the Governors of the 50 States, who in turn issued a Proclamation for his own State, that Thursday, November 24, 1966 will be celebrated as Thanksgiving Day.

— Thanksgiving —

Over the river and through the wood,
To Grandfather's house we go;
The horse knows the way
To carry the sleigh
Through the white and drifted snow.

Over the river and through the wood—
Oh, how the wind does blow!
It stings the toes
And bites the nose
As over the ground we go.

Over the river and through the wood,
To have a first rate play
Hear the bells ring
"Ting-a-ling-ding!"
Hurrah for Thanksgiving Day!

Over the river and through the wood
Trot fast, my dapple-gray!
Spring over the ground,
Like a hunting hound!
For this is Thanksgiving Day.

Over the river and through the wood
And straight through the barn-yard gate
We seem to go
Extremely slow—
It is so hard to wait!

Over the river and through the wood—
Now Grandmother's cap I spy!
Hurrah for the fun!
Is the pudding done?
Hurrah for the pumpkin pie!

Lydia Maria Child.

From the Editor's Desk———

How it is Fall.....

Many of us dread the coming of Fall for it nears the end of summer, but Fall has its virtues too. Let's see what we can do to enjoy it more.

Polish an apple. A large red apple has more highlights in it than a Rembrandt. Rub it to its highest gloss, and you will be so delighted with it, that you will polish a whole bowl full of them and set it in the center of your Thanksgiving table. Their delightful aroma will scent a whole room, and remind you of many past Thanksgivings. Trail a bunch of grapes over the side of the bowl, and you will not need any more decorations.

Take a walk in the rain. Put on galoshes and a rain hat, and just go for a walk. The smell of the newly washed earth will delight you, and who cares if rains. Washington rain is never very wet anyway, and you will soon dry out.

Set up a bird feeding station. It takes a few days for the birds to find it, and another day to decide it isn't a trap, but once you have gained their confidence, they will give you many hours of pleasure.

Surprise someone with a gift of a bag of nuts, or a basket of fruit, or a bouquet of asters. Surprise gifts have a little special meaning somehow.

Then during the coming week, make out a list of the things you have to be thankful for. Mostly they are the things we take for granted, but could not do without. We might start out with our Pilgrim Fathers who braved unbelievable hardships to come here, and to establish our first Thanksgiving. Let us remember to give thanks for good health. If yours is not the best in the world, just remember, it could be much worse. When the storms come, be thankful for a good roof over you. Be thankful we live in an age, when we have advantages our parents never dreamed of.

Be thankful for relatives. During the Holiday Season there is nothing nicer than to have relatives to visit with, and to invite to your home for dinner. Have a nice dinner with all the trimmings, and always remember to give thanks to the Lord who provides.

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Enter into His gates with thanksgiving, and into His courts with praise: Be thankful unto Him and bless His name.
Psalms 100:4

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Postscripts from the Post Office.....

Mail Early Campaign.

The period for Airmail for Armed Forces overseas is from Dec. 1 to Dec 10. All parcels to Viet Nam, 5 pounds and under will be airlifted, but the customer need only pay surface rate to San Francisco.

Greeting cards prepaid at the first class rate, may be sealed and contain written messages, and will be given priority of dispatch, delivery and forwarding. Also undeliverable first class mail is returned to sender at no additional cost if the return address is shown on the envelope.

Mailers are urged to mail gift parcels for distant States before Dec. 5 to insure delivery before Christmas. Gift parcels for local and nearby areas should be mailed not later than Dec 14. The name and address of both sender and addressee should be enclosed in the gift parcel in case of damage or loss of the outside label. The outside address label should be placed on only one side of each parcel.

Greeting cards for distant States should be mailed not later than Dec. 15. Customers are reminded there will be no delivery of Christmas cards and letters, other than Special Delivery, on Christmas Day.

John G. Iafrati

Tribulations of Camping.

On the week end of November 5th and 6th UCY of the Tillicum Church went on a camping trip to Kalaloch. They set up their tents in spite of the rain, and "took off" to enjoy their outing. Coming back to camp they discovered their sleeping bags were floating. They were served stew on paper plates, which proved to be a mistake, and resulted in food being dropped on the ground. One of Nature's scavengers is the skunk, who, though he has some undesireable habits, is a good "cleaner-upper". He came. During the night, one of the boys in a sleeping bag, woke to find something crawling over him. He quietly wakened his sleeping partner, and tensely they lay very still while Mr Skunk crawled over them, and took time out to open and methodically eat a whole box of "Bugles".

In addition to the rain, the visit of the skunks, and other "hardships", one of the cars broke down on the way home. Even these obstacles couldn't dampen the spirits of the youngsters.

O, to be young again! !

---- School News-----

With the football season now over Lauhbon High School's Varsity Wrestlers have started their workouts with about 30 boys trying out, among them being Mike Navarre, Leonard Bitow, Mike Bitow and Tom Shaver from DuPont. Their first home match is December 8. If you're a wrestling fan, come and cheer for the Panthers.

If wrestling is not your fare- how about Basketball?

Lauhbon's basketballers under the able coaching of Mr Bill Sharp of DuPont, also had their tryouts. All home games will be played at 8:00 P.M. at the North Fort Lewis Gym. The first home game will be December 3rd, when LHS plays Fife. For excitement galore, join the crowds there.

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The Lauhbon Annual Football Banquet was held Monday, Nov 21st at the Fort Lewis Officers Beach Club. Awards were made to both Junior and Senior High School Football Players.

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BAZAAR and GREEN SALE

The annual DuPont Garden Club Bazaar and Green Sale will be held at Town Hall on December 2 and 3 from 11 A.M. to 4 P.M.

Plan to come early to purchase your Christmas swags, sweets, and many interesting and exciting items for your Christmas gift list.

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The Ladies of the DuPont Garden Club at this month's meeting enjoyed a demonstration of Holiday Decorations by Mrs. Maud Strobl. In line with the keeping of the season, each lady brought a copy of one of her favorite recipes. We hope eventually to print all of them in future issues of The Villager. However for this Thanksgiving Issue, The Villager Staff selected (and this was no easy task) the recipes which are most appropos of the Holiday season.

See Page 5.....Happy Dining.

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You've heard of the Bill-O-Bee-Bug
Who lived all his life in a Persian Rug -
"I've nothing to do
Said the Persian too,"
So he lived in the rug with the
Bill-O-Bee Bug.

Christmas Tea.

One of the nicest social events in DuPont is the annual Christmas Tea held in the Church, usually on the first Wednesday of December.

This year it will be held on December 7th at 1 P. M. The program is under the capable direction of Mrs Franklin Red, and will feature Mrs Irene Kaufman and her Honettes of the DuPont School. The speaker will be Chaplain Meredith of McChord Air Force Base. His subject.....A Christmas Card.

After the program, the tea will be held in the basement of the Church. All ladies are invited.

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The Tacoma Symphony Women are sponsoring a tour of three outstanding homes in the Lakes area, featuring Holiday Decorations, Saturday, Dec. 3, 1966, from 1 - 5 P.M. There will be special music in each home, and drawings will be held for pieces of Art. Tickets are $2.00, and may be obtained from Ted Brown Music, Lakewood Record and Book Shop and Music City, Villa Plaza.

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Among our Friends.

Mrs Mary Reitner, who has been living in Steilacoom with her daughter, Mrs George Kenoyer, has returned to DuPont to make her home with Mrs Lennie Kernighan.

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50 years ago --- Nov 20, 1916.

A new Presbyterian Church, DuPont's first Church building is being built by popular subscription. The building will cost about $3,000 and will be finished in four months.

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Second and Fourth Fridays
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Editor Ray G. Kunyan
Assistants Pola Andre
Marie Bonner.

What's Cookin' in the Garden Club?.....

Carrot Cake. Melina Milne

Mix; 4 eggs beaten
1 cup salad oil
3 cups coarsely ground carrots.

Sift together;
2 cups flour 1 tsp soda
2 cups sugar 2 tsp cinnamon.

Mix all together, beat well. Bake in layers on a 13 x 9 pan at 350. 25 minutes.

Frosting for above cake;

Soften an 8 oz pkg of cream cheese. Add a box of powdered sugar, 2 tsp vanilla, ½ cup crushed nuts, or put whole walnuts on top of cake. Use ½ recipe for loaf cake.

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Pecan Pie Marilyn Nagy

½ stick oleo, melted
1 cup sugar
½ cup corn syrup.
Mix and add three eggs. Mix well. Add 1 cup pecans. Mix.
Pour into pie shell.
Bake at 375 40 minutes.

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Pear Lime salad; Vera Reay.

1 large can pears
1 3 oz pkg cream cheese
½ pt Whipping Cream
1 pkg Lime Jello
1 cup juice from pears

Heat the pear juice to scalding and pour over the Lime Jello.
Mash the pears with the cream cheese.
Whip the jello when it starts to set.
Fold in the cheese-pear mixture, and the cream whipped. Pour into mold and refrigerate. If there is not enough juice add water to fill the cup.

Date Nut Bread Laura Townsend.

2 cups dates - cut fine. 1 tsp soda
Cover with 2 cups boiling water.
Set aside to cool.
Cream 1½ cups sugar and 3/4 cup shortening.
Add 2 or 3 beaten eggs.
Add the dates, 1 tsp cinnamon, 4 cups flour
2 tsp baking powder, pinch of salt,
1 tsp vanilla, 1 cup floured nuts.
Bake 45 minutes in slow oven.
Makes 2 loaves.

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Fruit Cake --- Lorraine Lickteig

1½ Lb dates
1 lb red cherries
1 lb green cherries
1 lb candied pineapple
2 lb pecans
2 cups sifted flour
2 tsp baking powder
½ tsp baking soda
½ tsp salt
4 eggs well beaten
1 cup sugar

Cut up dates, cherries and pineapple in a large bowl.

Sift flour, sugar, salt, baking powder and soda over fruit. Mix with spoon or hand until each piece is covered with flour. Add eggs. Pour over fruit and mix thoroughly. Pack in a 2 or 3 lb pan and bake slowly - 325 for 1 hour.

When done brush with sherry or wine. Makes a 5 lb cake. Wrap in tinfoil and refrigerate. Keeps indefinitely. Brush occasionally with wine.

Turkey Dressing. Pola Andre

½ lb butter or ½ lb bacon finely chopped.
2 cups celery cut in thin slices crosswise.
1 Tbsp sage or poultry seasoning.
1 Tbsp salt (or more). ¼ tsp pepper.
3 eggs. Turkey liver and heart chopped fine.
2 cups onion sliced thin.
1 lb sliced white bread - toasted golden brown and thoroughly dried.
½ cup parsley, chopped medium fine.

Melt butter, or fry bacon slowly until medium done. Add chopped livers and cook about 5 minutes, then add onions and celery. Cover pan and steam about 15 more minutes, or until vegetables are tender. Pour this mixture over bread that has been first covered with cold water until it swells. Squeeze out the water, and break apart until very fluffy. Season with salt, pepper, sage and parsley. Last, add the eggs, and mix lightly with two forks. If too dry, more melted butter may be poured over it. Season further if necessary. Will stuff a 15 to 18 pound turkey. This recipe is from the Antoinette Pope School of Cookery.

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Bazaar and Green Sale

TOWN HALL

December 2 and 3

11 A.M. to 4 P.M.